

2010 RULLY 1^{ER} CRU 'RABOURCÉ'

CHATEAU SAINT-MICHEL



THE WINE:

100% Chardonnay from a premier-cru single vineyard in the town of Rully. The wine was aged for 14 months in 30% new and 70% matured French oak. Fermented in the traditional “sur-lie” style, this means the fermenting yeast was stirred frequently during the 14 months in the barrel. The wine was produced in a small quantity of just under 900 cases.

THE ESTATE:

Chateau Saint-Michel is a new Domaine that was founded when Christian Belleville, owner of Domaine Belleville, gave his oldest son Jean-Michel his very best vineyards in the town of Rully. These Premier cru vineyards were once a part of the larger Domaine Belleville but now the yields have been drastically reduced and the quality has risen dramatically. Jean-Michel is the winemaker. The region, with its chalky limestone-rich soils is known for producing fantastic Chardonnays.

~Tasting Notes~

Color: Deep gold with a bright hue.

Aromas: Citrus, toasty oak and vanilla. Notes of mineral and creamy tropical fruit are enhanced by yeast-like “batonage” (French term for lees, or yeast that settles to the bottom during fermenting process).

Flavors: Lemon and toast with a rich mouthfeel. Notes of toasted vanilla oak yet with a refreshing acidity.

Food Pairing: Grilled halibut with soy-beurre blanc sauce.

~Drink now through 2016~